



QUINTA DO PORTAL

PORTO COLHEITA 2004

VINHO DO PORTO

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



GRAPE VARIETIES:

Touriga Nacional (35%), Tinta Roriz (35%),
Touriga Franca (30%)

HARVEST:

Type:

Hand picked / transported in small cases.

Date

Setemember 2004

Yield:

5,0 tons/ha

WINEMAKING:

Alcoholic fermentation:

Fermented in stainless steel "Lagares" and
Vats at a temperature control at 28-30°C.

Ageing:

Aged in old barrels till bottling.

WINE ANALYSIS: REG. 17962

Alc. on Label: 20,00%

Álcool on Wine: 20,00%

Residual Sugar: 115,0 (g/dm3)

Total acidity: 3,8 (g/l)(Ác.Tart)

pH 3,78

BOTTLING:

Date/Closure:

Starting bottling 7 years after harvest with a
natural cork, but bottled each year to meet
the current demand in order to maintain his
freshness.

Quantity: 1500 bottles per year.

NUTRITIONAL FACTS:

Calories: 160 cal/100ml

Other info:

Suitable for vegetarian

Suggestion:

To enjoy with your favourite pudim, soft
cheese or cigar.

VITICULTURAL INFO:

The year was characterized mainly by a very cold winter and dry season that have limited the budbreak delaying it. It is important to consider the luminosity and high temperatures in June that have accelerated the growing. During the summer and maximum temperatures were high, however the average temperature in August was below the normal, with moderate rainfall in the second week. That was positive for the development of maturation. Combination of climatic factors described above has just one consequence: no pesticide needed. The weather during the whole harvest has remained stable and may even say that the temperatures were very high.

WINEMAKER NOTES:

Our Colheita Port results from a blend of wines, whose grapes came from the old vines, vinified in stone lagares and in our stainless-steel fermentation vats. In the lagares we have achieved the rusticity and an excellent structure and have complemented this with the aromatic finesse attained in the stainless steel vats. Whilst they age, their young, fruity and fresh aromas develop through oxidation to create a bouquet marked by the aroma of dried fruit, toasting, food and spices. The wines also acquire an increased smoothness and their bouquet becomes more harmonious and complex.